

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/3/2014 **Business ID:** 115602FE
Business: WALMART #346
 719 W 7th Ave
 719 W 7TH AVE
 AUGUSTA, KS 67010

Inspection: 84000097
Store ID:
Phone: 4792046234
Inspector: KDA84
Reason: 03 Complaint
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/03/14	11:00 AM	02:15 PM	3:15	0:30	3:45	0	
Total:			3:15	0:30	3:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified p Actual Sq. Ft. 119741

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices	Y N O A C R
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|---|-----------------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p " " " " " |
| 5. No discharge from eyes, nose and mouth. | p " " " " " |

Preventing Contamination by Hands	Y N O A C R
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|--|-----------------------|
| 6. Hands clean and properly washed. | p " " " " " |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p " " " " " |
| 8. Adequate handwashing facilities supplied and accessible. | p " " " " " |

Approved Source	Y N O A C R
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|--|-----------------------|
| 9. Food obtained from approved source. | p " " " " " |
| 10. Food received at proper temperature. | " " p " " " |
| 11. Food in good condition, safe and unadulterated. | p " " " " " |
| 12. Required records available: shellstock tags, parasite destruction. | " " " p " " |

Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | p " " " " " |
| 14. Food-contact surfaces: cleaned and sanitized. | p " " " " " |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p " " " " " |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|-----------------------|
| 16. Proper cooking time and temperatures. | " " p " " " |
| 17. Proper reheating procedures for hot holding. | " " p " " " |
| 18. Proper cooling time and temperatures. | " " p " " " |
| 19. Proper hot holding temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| 20. Proper cold holding temperatures. | p " " " " " |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | p " " " " " |
| 22. Time as a public health control: procedures and record. | " " p " " " |

Consumer Advisory	Y N O A C R
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| 23. Consumer advisory provided for raw or undercooked foods. | " " " p " " |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | " " " p " " |
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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | " " p " " " |
| 26. Toxic substances properly identified, stored and used. | p " " " " " |

Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | " " " p " " |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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|---|-----------------------|
| 28. Pasteurized eggs used where required. | " " " p " " |
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Safe Food and Water	Y	N	O	A	C	R
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	..	p

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Physical Facilities

Y N O A C R

<i>Fail Notes</i>	<p>6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Over the produce scale in the back room, the fluorescent light cover was missing.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations

.. p p ..

<i>Fail Notes</i>	<p>K.S.A. 65-657(a) <i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The processing, storage or distribution of any food, drug, device or cosmetic that is adulterated or misbranded. [Expired Drugs 1-Chlor-Trimetan 5/14</i></p> <p style="text-align: right;"><i>Corrected on site: Item removed from retail shelving.]</i></p>
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EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Full Inspection

Footnote 2

Notes:

Chicken Strip: 156.7F

Fried Chicken: 156.6F

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Footnote 3

Notes:

Deli Meat/Cheese Cooler
Sliced Ham: 33.1F

Deli Walk in Cooler
Roast Beef: 28.9F

Make Table
Lettuce: 39.9F

Meat Dept. Walk in Cooler
Raw Chicken: 33.2F

Produce Walk in Cooler
Mustard: 33.8F

Dairy Walk in Cooler
Milk: 34.3F
Eggs: 33.3F

Milk Reach in Cooler (RIC)
Milk: 38.4F, 34.0F, 35.9F

Yogurt Open Air Cooler (OAC)
Yogurt: 34.4F
Cottage Cheese: 35.0F
Eggs: 37.6F

OAC A36
Butter: 32.2F
Shredded Cheese: 39.2F
Sliced Cheese: 36.6F
Meatballs: 40.6F

OAC A37
Baked Beans: 37.7F
Potato Salad: 37.1F

OAC A38
Philly Cheesesteak: 38.3F
Tyson Cooked Chicken: 37.8F
Honey Ham Lunchmeat: 34.0F
Pepperoni: 42.8F
BarS Hotdogs: 37.7F

OAC A39
Hot Links: 36.5F
Bacon: 34.8F
Boston Creme Pie: 40.3F

OAC A40
Bagged Lettuce: 43.3F and 41.6F

OAC A1
Bagged Lettuce: 40.3F
Bagged Spiinach: 39.4F

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Raw Meat OAC
Ground Beef: 37.8F
Pork Chop: 41.8F
Chicken Breast: 38.8F

OAC A41
Hot Dogs: 31.3F
Eggs: 38.8F
Brats: 40.4F

OAC A38
Salads: 42.9F

Footnote 4

Notes:

3 vat sink: 300 parts per million quat.